cooking for today

baking

contains over 50 recipes

cinnamon & currant loaf

makes one loaf

½ cup butter, diced, plus extra for greasing
2¼ cups all-purpose flour
pinch of salt
1 tbsp baking powder
1 tbsp ground cinnamon
¼ cup brown sugar
½ cup currants
finely grated rind of 1 orange
5–6 tbsp orange juice
6 tbsp milk
2 eggs, beaten lightly

1 Grease a 2-lb/900-g loaf pan with butter and line the base with baking parchment.

2 Strain the flour, salt, baking powder, and ground cinnamon into a bowl. Rub in the butter with your fingertips until the mixture resembles bread crumbs.

3 Stir in the sugar, currants, and orange rind. Beat the orange juice, milk, and eggs together and add to the dry ingredients. Mix well.

4 Spoon the mixture into the prepared pan. Make a dip in the center to help the loaf rise evenly.

5 Bake the loaf in a preheated oven, 350°F/180°C, for about 1–1 hour 10 minutes, or until a fine metal skewer inserted into the center of the loaf comes out clean.

6 Let the loaf cool before turning it out of the pan. Transfer to a wire rack and let cool completely before slicing.

COOK'S TIP

Once you have added the liquid to the dry ingredients, work as quickly as possible because the baking powder is activated by the liquid.

banana & cranberry loaf

makes one loaf

1 tbsp butter, for greasing
1¼ cups self-rising flour
½ tsp baking powder
¾ cup brown sugar
2 bananas, mashed
½ cup chopped candied peel
2 tbsp chopped mixed nuts
¼ cup dried cranberries
5–6 tbsp orange juice
2 eggs, beaten lightly
½ cup sunflower oil
¼ cup confectioners' sugar, strained
grated rind of 1 orange

COOK'S TIP

This tea bread will keep for a couple of days. Wrap it carefully and store in a cool, dry place.

1 Grease a 2-lb/900-g loaf pan with the butter and line the base with baking parchment.

2 Strain the flour and baking powder into a mixing bowl. Stir in the sugar, bananas, chopped candied peel, nuts, and cranberries.

3 Stir the orange juice, eggs, and oil together, until thoroughly blended. Add the mixture to the dry ingredients and mix well. Pour the mixture into the prepared pan and level the surface with a spatula.

4 Bake in a preheated oven, 350°F/180°C, for about 1 hour, until firm to the touch or until a fine metal skewer inserted into the center of the loaf comes out clean.

5 Turn out the loaf onto a wire rack and let cool completely.

6 Mix the confectioners' sugar with a little water and drizzle the frosting over the loaf. Sprinkle orange rind over the top. Let the frosting set before serving the loaf in slices.

banana & date loaf

makes one loaf

½ cup butter, diced, plus extra for greasing
generous 1½ cups self-rising flour
½ cup superfine sugar
½ cup chopped pitted dried dates
2 bananas, mashed coarsely
2 eggs, beaten lightly
2 tbsp honey

1 Grease a 2-lb/900-g loaf pan and line with baking parchment.

2 Strain the flour into a mixing bowl. Rub the butter into the flour with your fingertips until the mixture resembles fine bread crumbs.

3 Add the sugar, chopped dates, bananas, beaten eggs, and honey to the dry ingredients. Mix together to form a pourable consistency.

4 Spoon the mixture into the prepared loaf pan and level the surface with a spatula.

5 Bake the loaf in a preheated oven, 325°F/160°C for about 1 hour, or until golden brown and a fine metal skewer inserted into the center of the loaf comes out clean.

6 Let the loaf cool for 10 minutes before turning out of the pan, then transfer to a wire rack to cool.

7 Serve the loaf warm or cold, cut into thick slices.

VARIATION

Substitute other dried fruit, such as prunes or apricots, for the dates. Use no-soak varieties for the best results.

fruit loaf with apple spread

makes one loaf

1 tbsp butter, for greasing
2 cups rolled oats
1 tsp ground cinnamon
½ cup light brown sugar
½ cup golden raisins
1 cup seedless raisins
2 tbsp malt extract
1¼ cups unsweetened apple juice
1½ cups whole-wheat flour
3 tsp baking powder
FRUIT SPREAD
1½ cups strawberries, washed and hulled
2 eating apples, cored, chopped, and mixed with 1 tbsp lemon juice
1¼ cups unsweetened apple juice
TO SERVE
strawberries
apple wedges

1 Grease and line a 2-lb/900-g loaf pan. Place the oats, sugar, cinnamon, raisins, and malt extract in a bowl. Pour in the apple juice, stir, and let soak for 30 minutes.

2 Strain in the flour and baking powder, adding any bran that remains in the strainer, and fold in using a metal spoon.

3 Spoon the mixture into the pan and bake in a preheated oven, 350°F/180°C, for 1½ hours, until a fine metal skewer inserted into the center of the loaf comes out clean.

4 Let the loaf stand for 10 minutes, then turn out onto a wire rack and let cool completely.

5 Meanwhile, to make the fruit spread, place the strawberries and apples in a pan and pour in the apple juice. Bring the mixture to a boil, cover, and simmer gently for 30 minutes. Beat the sauce well, then spoon into a sterilized, warmed jar. Let the sauce cool completely, then seal and label the jar.

6 Serve the fruit loaf cut into slices with 1–2 tablespoons of the fruit spread and an assortment of strawberries and apple wedges.

1

5

chocolate bread

makes one loaf

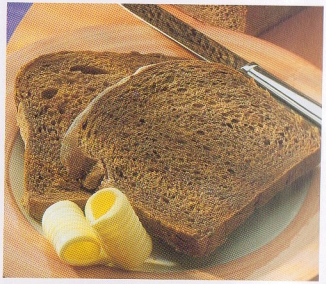
1 tbsp butter, for greasing
3¼ cups strong white bread flour, plus extra for dusting
¼ cup unsweetened cocoa
1 tsp salt
1 envelope active dry yeast
2 tbsp brown sugar
1 tbsp oil
1¼ cups lukewarm water

3

6

1 Lightly grease a 2-lb/900-g loaf pan with the butter.

2 Strain the flour and unsweetened cocoa into a mixing bowl. Stir in the salt, dry yeast, and sugar.



3 Pour in the oil with the water and mix the ingredients together to form a dough.

4 Place the dough on a lightly floured counter and knead for 5 minutes. Alternatively, use an electric mixer with a dough hook.

5 Place the dough in a greased bowl, cover, and let rise in a warm place for about 1 hour, or until it has doubled in size.

6 Punch down the dough lightly for 1 minute, then shape it into a loaf. Place in the prepared pan, cover, and let rise in a warm place for another 30 minutes.

7 Bake in a preheated oven, 400°F/200°C, for 25–30 minutes. When the loaf is cooked, it should sound hollow when tapped on the base.

8 Transfer the bread to a wire rack and let cool completely. Cut into slices and serve.

date & honey loaf

makes one loaf

1 tbsp butter, for greasing
1¾ cups strong white bread flour
½ cup brown bread flour
½ tsp salt
1 envelope active dry yeast
generous ¾ cup lukewarm water
3 tbsp sunflower oil
3 tbsp honey
½ cup chopped pitted dates
2 tbsp sesame seeds

COOK'S TIP

If you cannot find a warm place, sit a bowl with the dough in it over a pan of warm water and cover.

1 Grease a 2-lb/900-g loaf pan with the butter.

2 Strain both types of flour into a large mixing bowl, and stir in the salt and dry yeast. Pour in the lukewarm water, sunflower oil, and honey. Bring together to form a dough.

3 Place the dough on a lightly floured counter and knead for about 5 minutes, until smooth.

4 Place the dough in a greased bowl, cover, and let rise in a warm place for about 1 hour, or until doubled in size.

5 Knead in the dates and sesame seeds. Shape the dough and place in the pan.

6 Cover and stand in a warm place for a further 30 minutes, or until springy to the touch.

7 Bake in a preheated oven, 425°F/220°C, for 30 minutes. When the loaf is cooked, it should sound hollow when tapped.

8 Transfer the loaf to a wire rack and let cool completely. Serve cut into thick slices.

mango twist bread

makes one loaf

- 3 tbsp butter, diced, plus extra for greasing
- 3½ cups strong white bread flour, plus extra for dusting
- 1 tsp salt
- 1 envelope active dry yeast
- 1 tsp ground ginger
- ¼ cup brown sugar
- 1 small mango, peeled, pitted, and blended to a paste
- 1 cup lukewarm water
- 2 tbsp honey
- ½ cup golden raisins
- 1 egg, beaten lightly
- confectioners' sugar, for dusting

1 Grease a cookie sheet with a little butter. Strain the flour and salt into a mixing bowl, stir in the dry yeast, ginger, and brown sugar and rub in the butter with your fingertips until the mixture resembles bread crumbs.

2 Stir in the mango paste, lukewarm water, and honey and bring together to form a dough.

3 Place the dough on a lightly floured counter. Knead for about 5 minutes, until smooth. Alternatively, use an electric mixer with a dough hook. Place the dough in a greased bowl, cover, and let rise in a warm place for about 1 hour, until it has doubled in size.

4 Knead in the golden raisins and shape the dough into 2 sausage shapes, each 10 inches/25 cm long. Carefully twist the 2 pieces together and pinch the ends to seal. Place the dough on the cookie sheet, cover, and leave in a warm place for another 40 minutes.

5 Brush the loaf with the egg and bake in a preheated oven, 425°F/220°C, for 30 minutes, or until golden. Let cool on a wire rack. Dust with confectioners' sugar before serving.

COOK'S TIP

You can tell when the bread is cooked because it will sound hollow when tapped.

citrus bread

makes one loaf

- 4 tbsp butter, diced, plus extra for greasing
- 3½ cups strong white bread flour, plus extra for dusting
- ½ tsp salt
- ¼ cup superfine sugar
- 1 envelope active dry yeast
- 5–6 tbsp orange juice
- 4 tbsp lemon juice
- 3–4 tbsp lime juice
- ½ cup lukewarm water
- 1 orange
- 1 lemon
- 1 lime
- 2 tbsp honey, for glazing

1 Lightly grease a cookie sheet with a little butter.

2 Strain the flour and salt into a large mixing bowl. Stir in the sugar and dry yeast.

3 Rub in the butter with your fingertips until the mixture resembles bread crumbs. Add all of the fruit juices and the water and bring together with your fingers to form a dough.

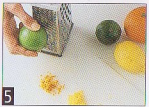
4 Place the dough on a lightly floured counter and knead for 5 minutes. Alternatively, use an electric mixer with a dough hook. Place the dough in a greased bowl, cover, and let rise in a warm place for 1 hour, until doubled in size.

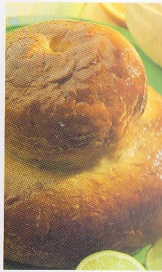
5 Meanwhile, grate the rind of the orange, lemon, and lime. Knead the fruit rinds into the dough.

6 Divide the dough into 2 balls, making one slightly bigger than the other.

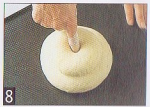
7 Place the larger ball on the cookie sheet and set the smaller one on top.

8 Push a floured finger through the center of the dough. Cover and let rise for about 40 minutes,or until springy to the touch.





9 Bake in a preheated oven, 425°F/220°C, for 35 minutes. Remove from the oven and transfer to a wire rack. Glaze with the honey and let cool completely.



crown loaf

makes one loaf

2 tbsp butter, diced, plus extra for greasing
generous 1½ cups strong white bread flour, plus extra for dusting
½ tsp salt
1 envelope active dry yeast
⅓ cup lukewarm milk
1 egg, beaten lightly

FILLING
4 tbsp butter, softened
¼ cup brown sugar
2 tbsp chopped hazelnuts
1 tbsp chopped preserved ginger
½ cup candied peel
1 tbsp rum or brandy
1 cup confectioners' sugar
2 tbsp lemon juice

1 Grease a cookie sheet with a little butter. Strain the flour and salt into a large mixing bowl. Stir in the yeast. Rub in the butter with your fingertips. Add the milk and egg and bring together with your fingers to form a dough.

2 Place the dough in a greased bowl, cover, and stand in a warm place for about 40 minutes, until doubled in size. Punch down the dough lightly for 1 minute, then roll out into a rectangle measuring 12 x 9 inches/30 x 23 cm.

3 To make the filling, cream the butter and sugar together in a large bowl until light and fluffy. Stir in the hazelnuts, ginger, candied peel, and rum or brandy. Spread the filling over the dough, leaving a 1-inch/2.5-cm border around the edges.

4 Roll up the dough, starting from one of the long edges, into a sausage shape. Cut into slices at 2-inch/5-cm intervals and place the slices in a circle on the cookie sheet, sides just touching. Cover and stand in a warm place to rise for 30 minutes.

5 Bake in a preheated oven, 325°F/190°C, for 20–30 minutes or until golden. Meanwhile, mix the confectioners' sugar with enough lemon juice to form a thin frosting.

6 Let the loaf cool slightly before drizzling with frosting. Let the frosting set slightly before serving.

cranberry muffins

makes eighteen

1 tbsp butter, for greasing
generous 1½ cups all-purpose flour
2 tsp baking powder
½ tsp salt
¼ cup superfine sugar
4 tbsp butter, melted
2 eggs, beaten lightly
generous ¼ cup milk
1 cup fresh cranberries
scant ½ cup freshly grated Parmesan cheese

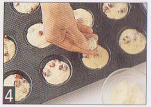
1 Lightly grease 2 muffin pans with a little butter. Strain the flour, baking powder, and salt into a mixing bowl. Stir in the superfine sugar.

2 In a separate bowl, combine the butter, beaten eggs, and milk, then pour into the bowl of dry ingredients. Mix lightly together until all of the ingredients are evenly blended, then stir in the cranberries.

3 Divide the mixture among the prepared pans.

4 Sprinkle the grated Parmesan cheese over the top of each portion of the muffin mixture.

5 Bake in a preheated oven, 400°F/200°C, for 20 minutes, or until the muffins are well risen and golden brown.

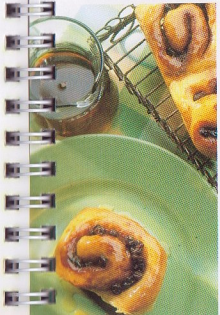


6 Let the muffins cool slightly in the pans for 10 minutes, then transfer them to a wire rack, and let cool completely.

cinnamon swirls

makes twelve

2 tbsp butter, diced, plus extra for greasing
generous 1½ cups strong white bread flour, plus extra for dusting
½ tsp salt
1 envelope active dry yeast
1 egg, beaten lightly
½ cup lukewarm milk
2 tbsp maple syrup
FILLING
4 tbsp butter, softened
2 tsp ground cinnamon
¼ cup brown sugar
½ cup currants



1 Grease a 9-inch/23-cm square baking pan with a little butter.

2 Strain the flour and salt into a mixing bowl. Stir in the dry yeast. Rub in the butter with your fingertips until the mixture resembles bread crumbs. Add the egg and milk and bring together with your fingers to form a dough.

3 Form the dough into a ball, place in a greased bowl, cover, and let stand in a warm place for about 40 minutes, or until doubled in size.

4 Punch down the dough lightly for 1 minute, then roll out to a rectangle measuring 12 x 9 inches/ 30 x 23 cm.

5 To make the filling, cream the softened butter, cinnamon, and brown sugar together in a bowl until light and fluffy. Spread the filling evenly over the dough rectangle, leaving a 1-inch/2.5-cm border around the edges. Sprinkle the currants evenly over the top.

6 Roll up the dough from one of the long edges, and press down to seal. Cut the roll into 12 slices. Place them in the pan, cover, and let rise in a warm place for 30 minutes.

7 Bake in a preheated oven, 375°F/190°C, for 20–30 minutes, or until well risen. Brush with the syrup and let cool slightly before serving.

crunchy fruit cake

serves eight

½ cup butter, softened, plus extra for greasing
½ cup superfine sugar
2 eggs, beaten lightly
generous ½ cup self-rising flour, strained
1 tsp baking powder
½ cup cornmeal
1½ cups mixed dried fruit
¼ cup pine nuts
grated rind of 1 lemon
4 tbsp lemon juice
2 tbsp milk

VARIATION

To give a crumblier, lighter fruit cake, omit the cornmeal and use a generous 1 cup of self-rising flour instead.

1 Grease a 7-inch/18-cm cake pan with a little butter and line the base with baking parchment.

2 Whisk the butter and sugar together in a bowl until light and fluffy.

3 Whisk in the beaten eggs, a little at a time, whisking thoroughly after each addition.

4 Gently fold the flour, baking powder, and cornmeal into the mixture until well blended.

5 Stir in the mixed dried fruit, pine nuts, grated lemon rind, lemon juice, and milk.

6 Spoon the mixture into the pan and level the surface.

7 Bake in a preheated oven, 350°F/180°C, for about 1 hour, or until a fine metal skewer inserted into the center of the cake comes out clean.

8 Let the cake cool in the pan before turning out.

clementine cake

serves eight

¼ cup butter, softened, plus extra for greasing
2 clementines
¼ cup superfine sugar
3 eggs, beaten lightly
1¼ cups self-rising flour
3 tbsp ground almonds
3 tbsp light cream
GLAZE AND TOPPING
6 tbsp clementine juice
2 tbsp superfine sugar
3 white sugar lumps, crushed

COOK'S TIP

If you like, chop the rind from the clementines in a food processor or blender with the sugar in step 2. Tip the mixture into a bowl with the butter and begin to cream the mixture.

1 Grease a 7-inch/18-cm round pan with a little butter and line the base with baking parchment.

2 Pare the rind from the clementines and chop it finely. Cream the butter, sugar, and clementine rind together in a bowl until pale and fluffy.

3 Gradually add the beaten eggs to the mixture, beating thoroughly after each addition.

4 Gently fold in the flour, ground almonds, and light cream. Spoon the mixture into the prepared pan.

5 Bake in a preheated oven, 350°F/180°C, for 55–60 minutes, or until a fine metal skewer inserted into the center comes out clean. Let cool for 10 minutes.

6 Meanwhile, to make the glaze, put the clementine juice into a small pan with the superfine sugar. Bring to a boil over low heat and simmer for 5 minutes.

7 Turn out the cake onto a wire rack. Drizzle the glaze over the cake until it has been absorbed and sprinkle with the crushed sugar lumps. Let cool completely before serving.

caraway madeira

serves eight

1 cup butter, softened, plus extra for greasing
scant 1 cup brown sugar
3 eggs, beaten lightly
2½ cups self-rising flour
1 tbsp caraway seeds
grated rind of 1 lemon
6 tbsp milk
1 or 2 strips of citron peel

1 Grease a 2-lb/900-g loaf pan and line with baking parchment.

2 Cream the butter and brown sugar together in a bowl until pale and fluffy.

3 Gradually add the beaten eggs to the creamed mixture, beating well after each addition.

4 Strain the flour into the bowl and gently fold into the creamed mixture with a figure-eight movement.

5 Add the caraway seeds, lemon rind, and milk, and gently fold in until thoroughly blended.

6 Spoon the mixture into the prepared pan and level the surface with a spatula.

7 Bake in a preheated oven, 325°F/160°C, for 20 minutes.

COOK'S TIP

Citron peel is available in the baking section of large stores. If it is unavailable, you can substitute chopped mixed peel.

8 Remove the cake from the oven and gently place the pieces of citron peel on top. Return to the oven and bake for 40 minutes more, or until the cake is well risen, golden, and a fine skewer inserted into the center comes out clean.

9 Let the cake cool in the pan for 10 minutes before turning out, then transfer it to a wire rack to let it cool completely.

lemon syrup cake

serves eight

1 tbsp butter, for greasing
scant 1¼ cups all-purpose flour
2 tsp baking powder
1 cup superfine sugar
4 eggs
½ cup sour cream
grated rind of 1 large lemon
4 tbsp lemon juice
½ cup sunflower oil

SYRUP
4 tbsp confectioners' sugar
3 tbsp lemon juice

1 Lightly grease an 8-inch/20-cm loose-based round cake pan with a little butter and line the base with baking parchment.

2 Strain the flour and baking powder into a large mixing bowl and stir in the sugar.

3 In a bowl or pitcher, whisk the eggs, sour cream, lemon rind, lemon juice, and oil together.

4 Pour the egg mixture into the dry ingredients and mix well until evenly blended.

5 Pour the mixture into the prepared pan and bake in a preheated oven, 350°F/180°C, for 45–60 minutes, until risen and golden on top.

6 To make the syrup, mix the confectioners' sugar and lemon juice together in a small pan. Stir over low heat until just starting to bubble and turn syrupy.

7 As soon as the cake comes out of the oven prick the surface with a fine metal skewer, then brush the syrup over the top. Let cool completely in the pan before turning out and serving.

COOK'S TIP

Pricking the surface of the hot cake with a skewer insures that the syrup seeps into the cake and the flavor is absorbed.

apple cake with cider

serves eight

6 tbsp butter, diced, plus extra for greasing
generous 1½ cups self-rising flour
1 tsp baking powder
⅓ cup superfine sugar
3½ cups chopped dried apple
generous ⅔ cup raisins
⅔ cup sweet cider
1 egg, beaten lightly
1 cup raspberries

1 Grease an 8-inch/20-cm cake pan with a little butter and line with baking parchment.

2 Strain the flour and baking powder into a large mixing bowl and rub in the butter with your fingertips until the mixture resembles fine bread crumbs.

3 Stir in the superfine sugar, dried apple, and raisins.

4 Pour in the sweet cider and egg and mix together until thoroughly blended. Stir in the raspberries very gently so that they do not break up.

5 Pour the mixture into the prepared cake pan.

6 Bake in a preheated oven, 375°F/190°C, for 40 minutes, or until risen and lightly golden.

7 Let the cake cool in the pan for 10 minutes, then turn out onto a wire rack, and let cool completely before serving.

orange kugelhopf cake

serves four

1 cup butter, softened, plus extra for greasing
generous 1 cup superfine sugar
4 eggs, separated
scant 3¼ cups all-purpose flour
pinch of salt
3 tsp baking powder
1⅛ cups fresh orange juice
1 tbsp orange flower water
1 tsp grated orange rind

SYRUP
¼ cup orange juice
1 cup granulated sugar

1 Grease and flour a 10-inch/25-cm kugelhopf pan or deep ring mold.

2 Cream the butter and superfine sugar together in a bowl until light and fluffy, then add the egg yolks, 1 at a time, whisking well after each addition.

3 Strain the flour, salt, and baking powder into a separate bowl. Fold the dry ingredients and the orange juice alternately into the creamed mixture with a metal spoon, working as lightly as possible. Gently stir in the orange flower water and orange rind.

4 Whisk the egg whites until they form soft peaks, then gently fold them into the mixture using a figure-eight movement.

5 Pour into the prepared pan or mold. Bake in a preheated oven, 350°F/180°C, for 50–55 minutes, or until a fine metal skewer inserted into the center of the cake comes out clean.

6 To make the syrup, bring the orange juice and sugar to a boil in a small pan over low heat, then simmer gently for 5 minutes, until the sugar has dissolved.

7 Remove the cake from the oven and let cool in the pan for 10 minutes. Prick the top of the cake with a fine metal skewer and brush over half of the syrup. Let the cake cool, still in the pan, for another 10 minutes, then invert the cake onto a wire rack placed over a deep plate and brush the syrup over the cake until it is completely covered. Serve warm or cold.

carrot & ginger cake

serves ten

1 tbsp butter, for greasing
generous 1¼ cups all-purpose flour
1 tsp baking powder
1 tsp baking soda
2 tsp ground ginger
½ tsp salt
scant 1 cup light brown sugar
generous 1 cup grated carrots
2 pieces of preserved ginger, chopped
1 tbsp grated fresh gingerroot
½ cup seedless raisins
2 eggs, beaten lightly
3 tbsp corn oil
juice of 1 orange
FROSTING
1 cup lowfat soft cheese
4 tbsp confectioners' sugar
1 tsp vanilla extract
TO DECORATE
grated carrot
finely chopped preserved ginger
ground ginger

1 Grease an 8-inch/20-cm round cake pan with butter and line with baking parchment.

2 Strain the flour, baking powder, baking soda, ground ginger, and salt into a bowl. Stir in the sugar, carrots, preserved ginger, fresh ginger, and raisins. In a separate bowl, beat together the eggs, oil, and orange juice, then stir into the dry ingredients.

3 Spoon the mixture into the prepared pan and bake in a preheated oven, 350°F/180°C, for 1–1¼ hours, until firm to the touch, or until a fine metal skewer inserted into the center of the cake comes out clean. Let cool in the pan.

4 To make the frosting, place the soft cheese in a bowl and beat to soften. Sift in the confectioners' sugar and add the vanilla extract. Mix well.

5 Turn the cake out and smooth the frosting over the top. Decorate with grated carrot and preserved and ground ginger and serve.

strawberry roulade

serves eight

3 extra large eggs
⅓ cup superfine sugar
scant 1 cup all-purpose flour
1 tbsp hot water
FILLING
¾ cup mascarpone
1 tsp almond extract
1½ cups small strawberries
TO DECORATE
1 tbsp toasted sliced almonds
1 tsp confectioners' sugar

1 Line a 14 x 10-inch/35 x 25-cm jelly roll pan with baking parchment. Place the eggs in a heatproof bowl with the superfine sugar. Whisk together, then place the bowl over a pan of hot water and whisk the mixture until pale and thick.

2 Remove the bowl from the pan. Strain in the flour and fold into the egg mixture with the hot water. Pour the mixture into the prepared pan and bake in a preheated oven, 425°F/220°C, for 8–10 minutes, until golden and set.

3 Remove from the oven and turn out the roulade onto a sheet of baking parchment. Peel off the lining paper and roll up the sponge cake tightly along with the baking parchment. Wrap in a dish towel and let cool.

4 To make the filling, mix together the mascarpone and almond extract. Reserve a few strawberries for decoration, then wash, hull, and slice the rest. Chill the mascarpone mixture and the strawberries in the refrigerator until required.

5 Unroll the cake, spread the mascarpone mixture over the surface, and sprinkle with sliced strawberries. Roll the cake up again and transfer to a serving plate. Sprinkle with almonds and lightly dust with confectioners' sugar. Decorate with the reserved strawberries.

rich fruit cake

serves four

1 tbsp butter, for greasing
generous ½ cup no-soak prunes
1 cup chopped pitted dates
generous ¼ cup unsweetened orange juice
2 tbsp molasses
1 tsp finely grated lemon rind
1 tsp finely grated orange rind
generous 1½ cups whole-wheat flour
2 tsp baking powder
1 tsp allspice
⅓ cup seedless raisins
⅓ cup golden raisins
⅓ cup currants
generous 1 cup dried cranberries
3 extra large eggs, separated
TO DECORATE
1 tbsp apricot preserve, warmed
confectioners' sugar, for dusting
generous 1 cup sugarpaste
strips of orange rind
strips of lemon rind

1 Grease a deep round 8-inch/20-cm cake pan and line with baking parchment. Chop the prunes, place in a pan with the dates, pour over the orange juice, and simmer over low heat for 10 minutes. Remove from the heat and beat to a paste. Stir in the molasses and rinds. Let cool.

2 Strain the flour, baking powder and allspice into a bowl, adding any bran from the strainer. Add the dried fruits. When the prune mixture is cool, whisk in the egg yolks. In a separate bowl, whisk the egg whites until stiff. Spoon the fruit mixture into the dry ingredients and mix together.

3 Gently fold in the egg whites using a metal spoon. Transfer to the prepared cake pan and bake in a preheated oven, 325°F/170°C, for 1½ hours. Let cool in the pan.

4 Turn the cake out and brush the top with apricot preserve. Dust the counter with confectioners' sugar and roll out the sugarpaste thinly. Lay the sugarpaste over the top of the cake and trim the edges. Decorate with citrus rind.

coconut cake

serves six—eight

½ cup butter, diced, plus extra for greasing
generous 1½ cups self-rising flour
pinch of salt
½ cup raw brown sugar
1 cup dry unsweetened coconut, plus extra for sprinkling
2 eggs, beaten lightly
4 tbsp milk

1 Lightly grease a 2-lb/900-g loaf pan with butter and line with baking parchment.

2 Strain the flour and salt into a mixing bowl and rub in the butter with your fingertips until the mixture resembles fine bread crumbs.

3 Stir in the sugar, coconut, eggs, and milk and mix to a soft consistency.

4 Spoon the mixture into the prepared loaf pan and level the surface with a spatula. Bake in a preheated oven, 325°F/160°C, for 30 minutes.

5 Remove the cake from the oven and sprinkle with the extra coconut. Return to the oven and bake for 30 minutes more, until risen and golden and a metal skewer inserted into the center comes out clean.

6 Let the cake cool slightly in the pan, then turn out, and transfer to a wire rack, and let cool completely before serving.

orange & almond cake

serves eight

1 tbsp butter, for greasing
4 eggs, separated
scant ¼ cup superfine sugar
finely grated rind and juice of 2 oranges
finely grated rind and juice of 1 lemon
generous 1 cup ground almonds
2½ tbsp self-rising flour
ORANGE-CINNAMON CREAM
generous ¼ cup whipping cream
1 tsp ground cinnamon
2 tsp caster sugar
TO DECORATE
1 tbsp toasted sliced almonds
confectioners' sugar, for dusting

VARIATION

You could serve this cake with a syrup. Boil the juice and grated rind of 2 oranges with scant ½ cup superfine sugar and 2 tablespoons of water for 5–6 minutes until slightly thickened. Stir in 1 tablespoon orange liqueur before serving.

1 Grease a deep 7-inch/18-cm round cake pan with butter. Line the base with baking parchment.

2 Cream the egg yolks and sugar in a bowl until the mixture is pale and thick. Whisk half of the orange rind and all of the lemon rind into the egg yolk mixture.

COOK'S TIP

When whipping cream, chill the bowl, whisk, and cream before starting. Whisk briskly until it starts to thicken and then more slowly until soft peaks form.

3 Mix the juice from the oranges and lemon with the ground almonds and stir into the egg yolk mixture. Gently fold in the flour.

4 Whisk the egg whites until stiff, then gently fold them into the egg yolk mixture.

5 Pour the mixture into the prepared pan and bake in a preheated oven, 350°F/180°C, for 35–40 minutes, or until golden and springy to the touch. Let cool in the pan for 10 minutes, then turn out and leave to cool completely.

6 Whip the cream until soft peaks form. Stir in the remaining orange rind, cinnamon and sugar. Cover the cooled cake with the sliced almonds, dust with confectioners' sugar, and serve immediately with the orange and cinnamon cream.

almond slices

makes eight

3 eggs
½ cup ground almonds
1½ cups dry milk
1 cup granulated sugar
½ tsp saffron threads
scant ½ cup sweet butter
1 tbsp sliced almonds, to decorate

1 Beat the eggs together in a bowl and set aside.

2 Place the ground almonds, dry milk, sugar, and saffron in a large mixing bowl and mix well.

3 Melt the butter in a small pan over low heat. Pour the melted butter over the dry ingredients and mix well until thoroughly blended.

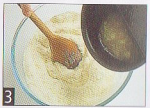
4 Add the reserved beaten eggs to the mixture and mix well.

5 Spread the cake mixture evenly in a shallow 7–9-inch/15–20-cm ovenproof dish and bake in a preheated oven, 325°F/160°C, for 45 minutes, or until a fine metal skewer inserted into the center of the cake comes out clean.

6 Cut the almond cake into 8 slices. Decorate the almond slices with sliced almonds, and transfer to serving plates. Serve hot or cold.

COOK'S TIP

These almond slices are best eaten hot, but they may also be served cold. They can be made a day or even a week in advance and reheated. They also freeze beautifully.



pear & ginger cake

serves six

scant 1 cup sweet butter, softened, plus extra for greasing
generous ¾ cup superfine sugar
1¼ cups self-rising flour, strained
1 tbsp ground ginger
3 eggs, beaten lightly
1 lb/450 g pears, peeled, cored, and thinly sliced, then brushed with lemon juice
1 tbsp brown sugar
ice cream or heavy cream, lightly whipped, to serve (optional)

COOK'S TIP

Store brown sugar in an airtight container, rather than in its package, where it can absorb water from the air. If the sugar becomes hard, do not throw it away. Wrap the package in a clean, damp dish towel and heat in the microwave on Medium for 1–2 minutes, until it begins to soften.

1 Lightly grease a deep 8-inch/20-cm cake pan with butter and line the base with baking parchment.

2 Mix all but 2 tablespoons of the butter with the superfine sugar, flour, ginger, and eggs in a bowl. Beat with a whisk until the mixture forms a smooth consistency.

3 Spoon the cake batter into the prepared pan and level out the surface with a spatula.

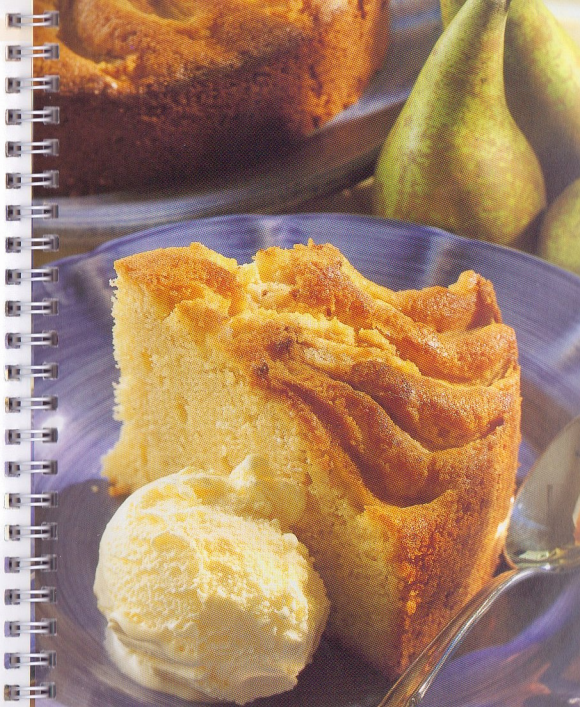
4 Arrange the pear slices over the cake batter. Sprinkle with the brown sugar and dot with the remaining butter.

5 Bake in a preheated oven, 350°F/180°C, for 35–40 minutes, or until the cake is golden on top and feels springy to the touch.

6 Serve the pear and ginger cake warm, with ice cream or whipped cream, if you like.

VARIATION

For a different flavor, substitute 2 teaspoons ground cinnamon for the ground ginger and use vanilla sugar instead of plain.



coffee streusel cake

serves eight

½ cup butter, melted and cooled, plus extra for greasing
2 cups all-purpose flour
1 tbsp baking powder
½ cup superfine sugar
½ cup milk
2 eggs
2 tbsp instant coffee mixed with 1 tbsp boiling water
½ cup chopped almonds
confectioners' sugar, for dusting

TOPPING
½ cup self-rising flour
½ cup raw brown sugar
2 tbsp butter, diced
1 tsp ground allspice
1 tbsp water

1 Grease a 9-inch/23-cm loose-based round cake pan with butter and line with baking parchment. Strain the flour and baking powder into a mixing bowl, then stir in the superfine sugar.

2 Whisk the milk, eggs, melted butter, and coffee mixture together and pour onto the dry ingredients. Add the chopped almonds and mix lightly together. Spoon the mixture into the prepared pan.

3 To make the topping, combine the flour and raw brown sugar in a bowl.

4 Rub in the butter with your fingertips until the mixture resembles bread crumbs. Sprinkle in the allspice and water and bring the mixture together into loose crumbs. Sprinkle evenly over the cake batter.

5 Bake the cake in a preheated oven, 375°F/190°C, for about 50 minutes–1 hour. Cover loosely with foil if the topping starts to brown too quickly. Let the cake cool in the pan, then turn out, dust with confectioners' sugar, and serve.

gingerbread

makes twelve

½ cup butter, plus extra for greasing
scant 1 cup brown sugar
2 tbsp molasses
generous 1½ cups all-purpose flour
1 tsp baking powder
2 tsp baking soda
2 tsp ground ginger
½ cup milk
1 egg, beaten lightly
2 eating apples, peeled, chopped, and coated with lemon juice

VARIATION

If you enjoy the flavor of ginger, try adding 1 tablespoon finely chopped preserved ginger to the mixture in step 3.

1 Grease a 9-inch/23-cm square cake pan with a little butter and line with baking parchment.

2 Melt the butter, sugar, and molasses in a pan over low heat. Remove from the heat and let cool.

3 Strain the flour, baking powder, baking soda, and ground ginger together into a mixing bowl.

4 Stir in the milk, egg, and cooled butter and molasses mixture, followed by the chopped apples.

5 Stir gently, then pour the mixture into the prepared pan, and level the surface with a spatula.

6 Bake in a preheated oven, 325°F/160°C, for 30–35 minutes, until the cake has risen and a fine metal skewer inserted into the center comes out clean.

7 Let the ginger cake cool in the pan, then turn out, and cut into 12 bars.

sugar-topped blackberry & apple cake

serves ten

- 1 tbsp butter, for greasing
- 12 oz/350 g cooking apples
- 3 tbsp lemon juice
- generous 2 cups whole-wheat flour
- 2½ tsp baking powder
- 1 tsp ground cinnamon, plus extra for dusting
- 1 cup prepared blackberries, thawed if frozen, plus extra to decorate
- scant 1 cup light brown sugar
- 1 egg, beaten lightly
- ¼ cup lowfat plain yogurt
- 2 oz/55 g white or brown sugar lumps, crushed lightly
- sliced eating apple, to decorate

VARIATION

Try replacing the blackberries with blueberries. Use the canned or frozen variety if fresh blueberries are unavailable.

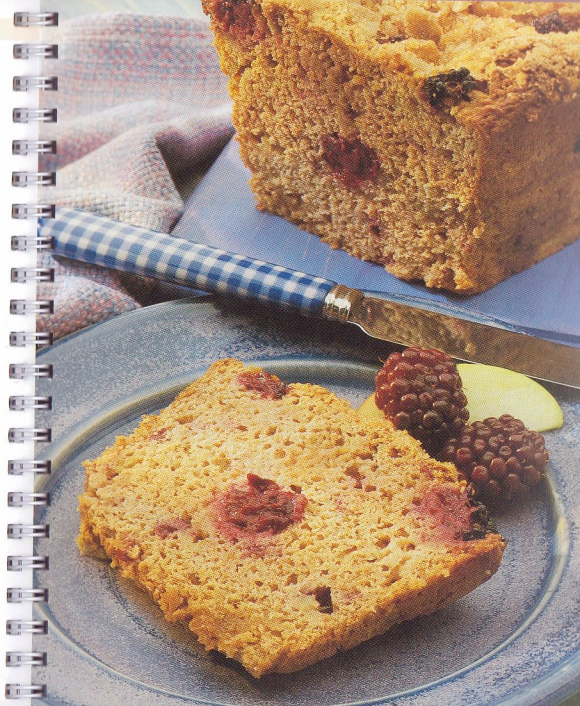
1 Grease a 2-lb/900-g loaf pan with a little butter and line with baking parchment. Core, peel, and finely dice the cooking apples. Place them in a pan with the lemon juice, bring to a boil, cover, and simmer for 10 minutes, until soft. Beat well. Set aside to cool.

2 Strain the flour, baking powder, and cinnamon into a bowl, adding any bran that remains in the strainer. Stir in ¼ cup of the blackberries and the sugar.

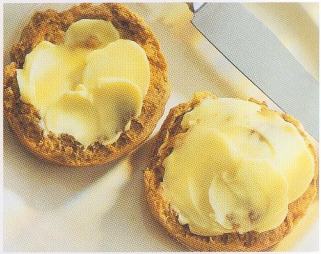
3 Make a well in the center of the ingredients and add the egg, yogurt, and cooled apple paste. Mix until thoroughly blended. Spoon the mixture into the prepared loaf pan and level over the top with a spatula.

4 Sprinkle with the remaining blackberries, pressing them down into the cake batter, and top the batter with the crushed sugar lumps. Bake in a preheated oven, 375°F/190°C, for 40–45 minutes, then let cool in the pan.

5 Turn the cake out and peel away the baking parchment. Serve dusted with cinnamon and decorated with blackberries and apple slices.



dark biscuits



makes eight

6 tbsp butter, diced, plus extra for greasing
generous 1½ cups self-rising flour, plus extra for dusting
pinch of salt
1 tbsp superfine sugar
1 eating apple, peeled, cored, and chopped
1 egg, beaten lightly
2 tbsp molasses
5 tbsp milk

1 Lightly grease a cookie sheet with a little butter.

2 Strain the flour, sugar, and salt into a mixing bowl.

3 Add the butter and rub it in with your fingertips until the mixture resembles fine bread crumbs.

4 Stir the apple into the mixture until thoroughly combined.

5 Combine the beaten egg, molasses, and milk in a pitcher. Add to the dry ingredients and bring together to form a soft dough.

6 Roll out the dough on a lightly floured counter to a thickness of ½ inch/2 cm and stamp out 8 circles, using a 2-inch/5-cm cutter.

7 Arrange the biscuits on the prepared cookie sheet and bake in a preheated oven, 425°F/220°C, for about 8–10 minutes.

8 Transfer the biscuits to a wire rack and let cool slightly. Serve split in half and spread with butter.

apple shortcakes

serves four

2 tbsp butter, diced, plus extra for greasing
1¼ cups all-purpose flour, plus extra for dusting
½ tsp salt
1 tsp baking powder
1 tbsp superfine sugar
¼ cup milk
confectioners' sugar, for dusting (optional)
FILLING
3 eating apples, peeled, cored, and sliced
½ cup superfine sugar
1 tbsp lemon juice
1 tsp ground cinnamon
1¼ cups water
½ cup heavy cream, whipped lightly

1 Lightly grease a cookie sheet with a little butter. Strain the flour, salt, and baking powder into a mixing bowl. Stir in the sugar, then rub in the butter with your fingertips until the mixture resembles fine bread crumbs.

2 Pour in the milk and bring together to form a soft dough. Knead the dough lightly on a lightly floured counter, then roll out to ½ inch/1 cm thick. Stamp out 4 circles, using a 2-inch/5-cm cutter. Transfer the circles to the prepared cookie sheet.

3 Bake in a preheated oven, 425°F/220°C, for 15 minutes, until risen and browned. Let cool.

4 To make the filling, place the apple slices, sugar, lemon juice, and cinnamon in a pan. Add the water, bring to a boil, and simmer, uncovered, for 5–10 minutes, until the apples are tender. Let cool a little, then remove the apples.

5 Split the shortcakes in half. Place each lower half on a serving plate and spoon a fourth of the apple slices onto each, and top with cream. Place the other half of the shortcake on top. Serve dusted with confectioners' sugar if you like.

cherry biscuits

makes eight

6 tbsp butter, diced, plus extra for greasing
generous 1¼ cups self-rising flour, plus extra for dusting
1 tbsp superfine sugar
pinch of salt
3 tbsp candied cherries, chopped
3 tbsp golden raisins
1 egg, beaten lightly
scant ¼ cup milk

COOK'S TIP

These biscuits will freeze very successfully, but they are best thawed and eaten within 1 month.

1 Lightly grease a cookie sheet with a little butter.

2 Strain the flour, sugar, and salt into a mixing bowl and rub in the butter with your fingertips until the mixture resembles bread crumbs.

3 Stir in the candied cherries and golden raisins. Add the egg.

4 Reserve 1 tablespoon of the milk for glazing, then add the remainder to the mixture. Bring together to form a soft dough.

5 Roll out the dough on a lightly floured counter to a thickness of ½ inch/2 cm and cut out 8 circles, using a 2-inch/5-cm cutter.

6 Place the biscuits on the prepared cookie sheet and brush the tops with the reserved milk.

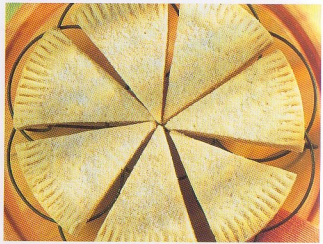
7 Bake in a preheated oven, 425°F/220°C, for 8–10 minutes, or until the biscuits are golden brown.

8 Transfer the biscuits to a wire rack and let cool. Serve split in half and spread with butter.

shortbread fantails

makes eight

½ cup butter, softened, plus extra for greasing
scant ¼ cup granulated sugar
2 tbsp confectioners' sugar
generous 1½ cups all-purpose flour, plus extra for dusting
pinch of salt
2 tsp orange flower water
superfine sugar, for sprinkling



1 Grease a shallow 8-inch/20-cm round cake pan with butter.

2 Cream the butter, granulated sugar, and confectioners' sugar together in a large mixing bowl until light and fluffy.

3 Strain the flour and salt into the creamed mixture. Add the orange flower water and bring together with your fingers to form a soft dough.

4 Roll out the dough on a lightly floured counter into an 8-inch/20-cm circle and place in the prepared pan. Prick well and score into 8 triangles with a round-bladed knife.

5 Bake the shortbread in a preheated oven, 325°F/160°C, for 30–35 minutes, or until it is crisp and the top is pale golden.

6 Sprinkle with superfine sugar, then cut along the marked lines to make the fantails.

7 Let the shortbread cool in the pan before serving.

lemon jumbles

makes fifty

½ cup butter, softened, plus extra for greasing
generous ½ cup superfine sugar
grated rind of 1 lemon
1 egg, beaten lightly
4 tbsp lemon juice
2½ cups all-purpose flour, plus extra for dusting
1 tsp baking powder
1 tbsp milk
confectioners' sugar, for dredging

VARIATION

If you prefer, form the dough into other shapes—letters of the alphabet or geometric designs.

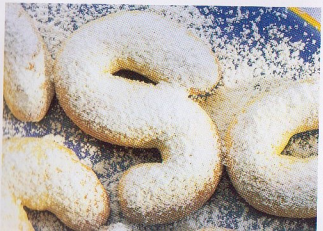
1 Lightly grease several cookie sheets with a little butter.

2 Cream the butter, superfine sugar, and lemon rind together in a mixing bowl until pale and fluffy.

3 Add the beaten egg and lemon juice, a little at a time, beating thoroughly after each addition.

4 Strain the flour and baking powder into the mixture and mix until blended. Add the milk and bring together with your fingers to form a soft dough.

5 Turn the dough out onto a lightly floured counter and divide into about 50 equal-size pieces.



6 Roll each piece into a sausage shape with your hands and bend into an "S" shape.

7 Place the dough shapes on the prepared cookie sheets and bake in a preheated oven, 325°F/160°C, for 15–20 minutes. Transfer to a wire rack and let cool completely. Dredge generously with confectioners' sugar before serving.

gingersnaps

makes thirty

½ cup butter, plus extra for greasing
2¼ cups self-rising flour
pinch of salt
1 cup superfine sugar
1 tbsp ground ginger
1 tsp baking soda
¼ cup light corn syrup
1 egg, beaten lightly
1 tsp grated orange rind

COOK'S TIP

Store these cookies in an airtight container and eat them within 1 week.

VARIATION

For less traditional, but equally delicious cookies, substitute 1 tablespoon apple pie spice for the ground ginger and 1 teaspoon finely grated lemon rind for the orange rind.

1 Lightly grease several cookie sheets with a little butter.

2 Strain the flour, salt, sugar, ground ginger, and baking soda into a large mixing bowl.

3 Put the butter and light corn syrup into a pan and place the pan over very low heat until the butter has melted.

4 Remove the pan from the heat and let the butter mixture cool slightly, then pour the mixture onto the dry ingredients.

5 Add the egg and orange rind and bring together to form a dough.

6 Using your hands, carefully shape the dough into 30 even-size balls.

7 Place the balls well apart on the prepared cookie sheets, then flatten them slightly with your fingers.

8 Bake in a preheated oven, 325°F/160°C, for 15–20 minutes. Transfer the cookies to a wire rack to cool and crispen before serving.

cinnamon & seed squares

makes twelve

generous 1 cup butter, softened, plus extra for greasing
1¼ cups superfine sugar
3 eggs, beaten lightly
1¼ cups self-rising flour
½ tsp baking soda
1 tbsp ground cinnamon
½ cup sour cream
3½ oz/100 g sunflower seeds

COOK'S TIP

These moist squares will freeze well and will keep for up to 1 month.

1 Grease a 9-inch/23-cm square cake pan with a little butter and line the base with baking parchment.

2 Cream together the butter and superfine sugar in a large mixing bowl until the mixture is light and fluffy.

3 Gradually add the beaten eggs to the mixture, beating thoroughly after each addition.

4 Strain the self-rising flour, baking soda, and ground cinnamon into the creamed mixture, then fold in gently, using a metal spoon in a figure-eight movement.

5 Spoon in the sour cream and sunflower seeds and mix gently until well blended.

6 Spoon the cake batter into the prepared cake pan, then level the surface with the back of a spoon or a spatula.

7 Bake in a preheated oven, 350°F/180°C, for 45 minutes, until the surface is firm to the touch when pressed with a finger.

8 Loosen the edges with a round-bladed knife, then turn out onto a wire rack to cool completely. Slice into 12 squares before serving.

hazelnut squares

makes sixteen

½ cup butter, diced, plus extra for greasing
generous 1 cup all-purpose flour
pinch of salt
1 tsp baking powder
¼ cup brown sugar
1 egg, beaten lightly
4 tbsp milk
1 cup hazelnuts, cut into halves
raw brown sugar, for sprinkling (optional)

1 Grease a 9-inch/23-cm square cake pan with a little butter and line the base with baking parchment.

2 Strain the flour, salt, and the baking powder into a large mixing bowl.

3 Rub in the butter with your fingertips until the mixture resembles fine bread crumbs. Add the brown sugar to the mixture and stir to blend.

4 Add the beaten egg, milk, and nuts to the mixture and stir well until thoroughly blended and the mixture has a soft consistency.

5 Spoon the mixture into the prepared cake pan and level the surface with a spatula. Sprinkle with raw brown sugar, if you like.

VARIATION

For a coffee time cookie, replace the milk with the same amount of cold strong black coffee—the stronger the better.

6 Bake in a preheated oven, 350°F/180°C, for 25 minutes, or until the surface is firm to the touch when pressed with a finger.

7 Let cool in the pan for about 10 minutes, then loosen the edges with a round-bladed knife, and turn out onto a wire rack. Cut into 16 squares to serve.

oat & raisin cookies

makes ten

4 tbsp butter, plus extra for greasing
generous ½ cup superfine sugar
1 egg, lightly beaten
generous ½ cup all-purpose flour
½ tsp salt
½ tsp baking powder
2 cups rolled oats
¼ cup raisins
2 tbsp sesame seeds

COOK'S TIP

To enjoy these cookies at their best, store them in an airtight container.

1 Lightly grease 2 cookie sheets with a little butter.

2 Cream the butter and sugar together in a large mixing bowl until light and fluffy.

3 Gradually add the beaten egg, beating well after each addition until thoroughly blended.

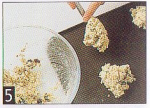
4 Strain the flour, salt, and baking powder into the creamed mixture. Mix together gently. Add the oats, raisins, and sesame seeds, and mix together thoroughly.

5 Place 10 spoonfuls of the mixture on the prepared cookie sheets, spaced well apart to allow room to expand during cooking, and flatten them slightly with the back of a spoon.

6 Bake in a preheated oven, 350°F/180°C, for 15 minutes.

7 Let the cookies cool slightly on the cookie sheets.

8 Carefully transfer the cookies to a wire rack and let cool completely before serving.



coconut flapjacks

makes sixteen

1 cup butter, plus extra for greasing
1 cup raw brown sugar
2 tbsp light corn syrup
3½ cups rolled oats
1 cup dry unsweetened coconut
½ cup chopped candied cherries

COOK'S TIP

The flapjacks are best stored in an airtight container and eaten within 1 week. They can also be frozen for up to 1 month.

VARIATION

For plain flapjacks, heat 3 tablespoons superfine sugar, 3 tablespoons light corn syrup, and ½ cup butter in a pan over low heat until the butter has melted. Stir in 1¼ cups rolled oats or oat flakes until combined, then transfer to a greased cookie sheet, and bake as above.

1 Lightly grease a 12 x 9-inch/ 30 x 23-cm cookie sheet with a little butter.

2 Heat the butter, raw brown sugar, and light corn syrup in a large pan over low heat until just melted.

3 Stir in the oats, shredded coconut, and candied cherries and mix well until evenly combined.

4 Place the mixture on the prepared cookie sheet. Spread evenly across the cookie sheet and level the surface by pressing with a spatula.

5 Bake the flapjack in a preheated oven, 325°F/170°C, for about 30 minutes, until golden.

6 Remove from the oven and let cool on the cookie sheet for 10 minutes.

7 Cut the mixture into 16 pieces using a sharp knife.

8 Carefully transfer the flapjack squares to a wire rack and let cool completely.

peanut butter cookies

makes twenty

½ cup butter, softened, plus extra for greasing
½ cup chunky peanut butter
generous 1 cup granulated sugar
1 egg, beaten lightly
generous 1 cup all-purpose flour
½ tsp baking powder
pinch of salt
½ cup chopped unsalted natural peanuts

COOK'S TIP

For a crunchy bite and sparkling appearance, sprinkle the cookies with raw brown sugar before baking.

VARIATION

For a change, use light molasses sugar instead of granulated and add 1 teaspoon apple pie spice with the flour and baking powder.

1 Lightly grease 2 cookie sheets. with a little butter.

2 Beat the softened butter and peanut butter together in a large mixing bowl.

3 Gradually add the granulated sugar and beat well.

4 Add the beaten egg, a little at a time, beating after each addition until thoroughly blended.

5 Strain the flour, baking powder, and salt into the creamed peanut butter mixture.

6 Add the chopped peanuts and bring the mixture together with your fingers to form a soft, sticky dough. Wrap the cookie dough in plastic wrap and chill in the refrigerator for 30 minutes.

7 Form the dough into 20 balls and place them on the prepared cookie sheets, spaced well apart to allow room to expand during cooking, and flatten slightly with your hand.

8 Bake in a preheated oven, 375°F/190°C, for 15 minutes, until golden brown. Transfer the cookies to a wire rack and let cool before serving.

apricot & cranberry tart

serves eight

DOUGH
1¼ cups all-purpose flour, plus extra for dusting
2 tbsp superfine sugar
½ cup butter, diced
1 tbsp water
FILLING
scant 1 cup sweet butter
1 cup superfine sugar
1 egg
2 egg yolks
½ cup all-purpose flour, sifted
1½ cups ground almonds
4 tbsp heavy cream
14½ oz/410 g canned apricot halves, drained
generous 1 cup fresh cranberries

1 To make the dough, place the flour and sugar in a bowl and rub in the butter with your fingertips until the mixture resembles bread crumbs. Add the water and bring the mixture together with your fingers to form a soft dough. Wrap in plastic wrap and chill in the refrigerator for 30 minutes.

2 Roll out the dough on a lightly floured counter and use it to line a 9½-inch/24-cm loose-based tart pan. Prick the base of the tart shell with a fork and chill in the refrigerator for 30 minutes.

3 Line the tart shell with foil and baking beans and bake in a preheated oven, 375°F/190°C, for 15 minutes. Remove the foil and baking beans and cook the tart shell for 10 minutes more.

4 To make the filling, cream the butter and sugar together in a bowl until light and fluffy. Beat in the egg and egg yolks, then stir in the flour, almonds, and cream.

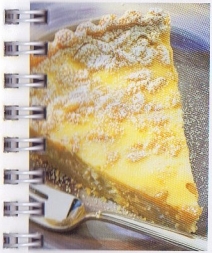
5 Place the apricot halves and cranberries on the base of the tart shell and spoon the filling mixture over the top.

6 Bake in the preheated oven for about 1 hour, or until the topping is just set. Let cool slightly, then serve warm or cold.

pine nut tart

serves eight

DOUGH
1¼ cups all-purpose flour, plus extra for dusting
2 tbsp superfine sugar
½ cup butter, diced
1 tbsp water
FILLING
1½ cups farmer's cheese
4 tbsp heavy cream
3 eggs
½ cup superfine sugar
grated rind of 1 orange
1 cup pine nuts



1 To make the dough, place the flour and sugar in a bowl and rub in the butter with your fingertips until the mixture resembles bread crumbs. Add the water and bring the mixture together with your fingers to form a soft dough. Wrap in plastic wrap and chill in the refrigerator for 30 minutes.

2 Roll out the dough on a lightly floured counter and use it to line a 9½-inch/24-cm loose-based tart pan. Prick the base of the tart shell with a fork and chill for 30 minutes.

3 Line the tart shell with foil and baking beans and bake in a preheated oven,t 375°F/190°C, for 15 minutes. Remove the foil and baking beans and cook the shell for 15 minutes more.

4 To make the filling, beat the farmer's cheese, cream, eggs, sugar, orange rind, and half of the pine nuts together in a bowl. Pour the filling into the tart shell and sprinkle with the remaining pine nuts.

5 Reduce the oven to 325°F/160°C and bake the tart for about 35 minutes, or until the filling is just set. Let cool before removing from the pan and serving.

VARIATION

Replace the pine nuts with sliced almonds, if you like.

italian bread pudding

serves four

1 tbsp butter, for greasing
2 small eating apples, peeled, cored, and sliced into rings
generous ½ cup granulated sugar
2 tbsp white wine
3½ oz/100 g bread, sliced with crusts removed (slightly stale French baguette is ideal)
1¼ cups light cream
2 eggs, beaten
pared rind of 1 orange, cut into thin sticks

VARIATION

For a change, try adding some dried fruit, such as apricots, cherries, or dates, to the pudding, if you like.

1 Grease a 5-cup/1.2-litre deep ovenproof dish with the butter.

2 Arrange the apple rings across the base of the dish, overlapping them, then sprinkle half of the sugar over the apples.

3 Pour the wine over the apples. Add the bread slices, pushing them down with your hands to flatten them slightly.

4 Mix the cream with the eggs, the remaining sugar, and the orange rind and pour the mixture over the bread. Set aside to soak for 30 minutes.

5 Bake the pudding in a preheated oven, 350°F/180,°C for about 25 minutes, until golden and set. Remove from the oven and serve.

COOK'S TIP

Some varieties of eating apples are better for cooking than others. Among the most suitable are Blenheim Orange, Cox's Orange Pippin, Egremont Russet, Granny Smith, Idared, James Grieve, Jonagold, Jonathan McIntosh, Northern Spy, and Winesap.

crème brûlée tarts

serves six

DOUGH
1¼ cups all-purpose flour, plus extra for dusting
2 tbsp superfine sugar
½ cup butter, diced
1 tbsp water
FILLING
4 egg yolks
¼ cup superfine sugar
1¼ cups heavy cream
1 tsp vanilla extract
raw brown sugar, for sprinkling

1 To make the dough, place the flour and sugar in a bowl and rub in the butter with your fingertips until the mixture resembles bread crumbs. Add the water and bring the mixture together with your fingers to form a soft dough. Wrap in plastic wrap and chill in the refrigerator for 30 minutes.

2 Divide the dough into 6 pieces. Roll out the dough on a lightly floured counter and use it to line 6 tartlet pans, 4 inches/10 cm wide. Prick the base of the dough with a fork and chill in the refrigerator for 20 minutes.

3 Line the tart shells with foil and baking beans and bake in a preheated oven, 375°F/190°C, for 15 minutes. Remove the foil and beans and cook for 10 minutes more, until crisp and golden. Let cool.

4 Meanwhile, make the filling. Beat the egg yolks and sugar together in a bowl until pale. Heat the cream and vanilla extract in a pan until just below boiling point, then pour onto the egg mixture, whisking constantly.

5 Return the mixture to a clean pan and bring to just below a boil, stirring constantly until thick. Do not let the mixture boil or it will curdle.

6 Let the mixture cool slightly, then pour into the tart shells. Let cool, then chill in the refrigerator overnight.

7 Sprinkle the tarts with brown sugar. Place under a preheated hot broiler for a few minutes. Let cool, then chill for 2 hours before serving.

baked pears with cinnamon

serves four

4 ripe pears
2 tbsp lemon juice
¼ cup light brown sugar
1 tsp ground cinnamon
5 tbsp lowfat spread
finely grated lemon rind, to decorate
lowfat custard, to serve

1 Core and peel the pears, then slice them in half lengthwise, and brush all over with the lemon juice to prevent them from discoloring. Arrange the pear halves, cored sides down, in a small nonstick roasting pan.

2 Place the sugar, cinnamon, and lowfat spread in a small pan over low heat, stirring constantly, until the sugar has completely dissolved. Keep the heat as low as possible to prevent too much water evaporating from the lowfat spread as it starts to get hot. Spoon the sugar mixture over the pears.

3 Bake in a preheated oven, 400°F/200°C, for 20–25 minutes, or until the pears are tender and golden, occasionally spooning the sugar mixture over the fruit during the cooking time.

4 To serve, heat the lowfat custard until it is piping hot and spoon a little onto 4 warmed dessert plates, then arrange 2 pear halves on each plate.

5 Decorate the pears with a little finely grated lemon rind and serve immediately.

pavlova

serves six

3 egg whites
pinch of salt
¾ cup superfine sugar
1¼ cups heavy cream, lightly whipped
fresh fruit of your choice, such as raspberries, strawberries, peaches, passion fruit, or ground cherries

1 Line a cookie sheet with a sheet of baking parchment. Whisk the egg whites with the salt in a large bowl until they form soft peaks.

2 Whisk in the superfine sugar, a little at a time, whisking well after each addition until all of the sugar has been incorporated and the meringue is smooth and glossy.

3 Spoon three-fourths of the meringue onto the cookie sheet, forming an 8-inch/20-cm circle.

4 Place spoonfuls of the remaining meringue all around the edge of the circle to join up to make a neat nest shape.

5 Bake in a preheated oven, 275°F/140°C, for 1¼ hours.

6 Turn the heat off, but leave the pavlova in the oven until it is completely cold.

7 Place the pavlova on a serving dish. Spread with the lightly whipped cream, then arrange the fresh fruit on top. Do not add the cream and fruit too far in advance, or the pavlova will go soggy.

mincemeat & grape jalousie

serves four

1 tbsp butter, for greasing
1lb 2 oz/500 g ready-made puff pastry dough, thawed if frozen
14½ oz/410 g jar sweet mincemeat
1 cup grapes, seeded and cut in half
1 egg, beaten lightly
raw brown sugar, for sprinkling

COOK'S TIP

Puff pastry has a high proportion of fat—this is what gives it its characteristic layered appearance and light, crisp texture. However, this also makes it more fragile than other types of pastry, so handle it as lightly and as little as possible.

VARIATION

For an enhanced festive flavor, stir 2 tablespoons of sherry into the mincemeat

1 Lightly grease a cookie sheet with the butter.

2 Roll out the puff pie dough on a lightly floured counter and cut into 2 rectangles.

3 Place one dough rectangle on the prepared cookie sheet and brush the edges with water.

4 Combine the mincemeat and grapes in a mixing bowl. Spread the mixture evenly over the dough rectangle on the cookie sheet, leaving a 1-inch/2.5-cm border.

5 Fold the second pie dough rectangle in half lengthwise, and cut a series of parallel lines across the folded edge with a sharp knife, leaving a 1-inch/2.5-cm border.

6 Open out the second rectangle and lay it over the mincemeat filling. Press the edges of the pie dough together to seal.

7 Flute and crimp the edges of the dough with your fingers. Lightly brush with the beaten egg to glaze and sprinkle with raw brown sugar.

8 Bake in a preheated oven, 425°F/220°C, for 15 minutes. Reduce the heat to 350°F/180°C and cook for 30 minutes more, until the jalousie is well risen and golden brown.

9 Transfer to a wire rack to cool completely before serving.

treacle tart

serves eight

9 oz/250 g ready-made unsweetened pastry dough, thawed if frozen
1 cup light corn syrup
scant 2 cups fresh white bread crumbs
½ cup heavy cream
finely grated rind of ½ lemon or orange
2 tbsp lemon or orange juice
homemade custard, to serve

COOK'S TIP

Syrup is notoriously sticky and so can be quite difficult to measure. Dip the spoon in hot water first and the syrup will slide off it more easily and completely.

VARIATION

Use the dough trimmings to create a lattice pattern on top of the tart, if you wish.

1 Roll out the pie dough on a lightly floured counter and use it to line an 8-inch/20-cm loose-based tart pan, reserving the dough trimmings. Prick the bottom of the tart shell with a fork and chill in the refrigerator for 30 minutes.

2 Cut out small shapes from the reserved dough trimmings, such as leaves, stars, or hearts, to decorate the top of the tart.

3 Combine the light corn syrup, bread crumbs, heavy cream, grated lemon or orange rind, and lemon or orange juice in a bowl.

4 Pour the mixture into the tart shell and decorate the edges of the tart with the dough cut-outs.

5 Bake in a preheated oven, 375°F/190°C, for 35–40 minutes, or until the filling is just set.

6 Let the tart cool slightly in the pan. Turn out and serve hot or cold with homemade custard.

cheese & ham loaf

makes one loaf

6 tbsp butter, diced, plus extra for greasing
generous 1½ cups self-rising flour
1 tsp salt
2 tsp baking powder
1 tsp paprika
1¼ cups grated sharp cheese
scant ½ cup chopped smoked ham
2 eggs, beaten lightly
⅔ cup milk

COOK'S TIP

This tasty bread is best eaten on the day it is made, as it does not keep for very long.

1 Grease a 1-lb/450-g loaf pan with a little butter and line the base with baking parchment.

2 Strain the flour, salt, baking powder, and paprika into a large mixing bowl.

3 Rub in the butter with your fingertips until the mixture resembles fine bread crumbs. Stir in the cheese and ham.

4 Add the beaten eggs and milk to the dry ingredients in the bowl and mix well.

5 Spoon the cheese and ham mixture into the prepared pan.

6 Bake in a preheated oven, 350°F/180°C, for about 1 hour, or until the loaf is well risen.

7 Let the bread cool in the pan, then turn out, and transfer to a wire rack to cool completely.

8 Cut the bread into thick slices to serve.

onion tart

serves four

9 oz/250 g ready-made pie dough, thawed if frozen
3 tbsp butter
generous ½ cup chopped bacon
1 lb 9 oz/700 g onions, thinly sliced
2 eggs, beaten
scant ½ cup freshly grated Parmesan cheese
1 tsp dried sage
salt and pepper

VARIATION

To make a vegetarian version of this tart, replace the bacon with the same amount of chopped mushrooms.

1 Roll out the pie dough on a lightly floured counter and use it to line a 9½-inch/24-cm loose-based tart pan.

2 Prick the base of the tart shell with a fork and chill in the refrigerator for 30 minutes.

3 Meanwhile, heat the butter in a pan, add the bacon and onions, and sweat over low heat for about 25 minutes, or until tender. If the onion slices start to brown, add 1 tablespoon of water to the pan.

4 Add the beaten eggs to the onion mixture and stir in the grated cheese and sage. Season with salt and pepper to taste.

5 Spoon the onion mixture into the prepared tart shell, spreading it out evenly over the base.

6 Bake in a preheated oven, 350°F/180°C, for 20–30 minutes, or until the filling has just set and the pastry is crisp and golden.

7 Let the tart cool slightly in the pan. Serve warm or cold.

sun-dried tomato rolls

makes eight

½ cup butter, melted and cooled slightly, plus extra for greasing
generous 1½ cups strong white bread flour, plus extra for dusting
½ tsp salt
1 envelope active dry yeast
3 tbsp lukewarm milk
2 eggs, beaten lightly
1¼ oz/50 g sun-dried tomatoes in oil, drained and finely chopped
milk, for brushing

VARIATION

Add some finely chopped anchovies or olives to the dough in step 5 for extra flavor, if you wish.

1 Lightly grease a cookie sheet with a little butter.

2 Strain the flour and salt into a large mixing bowl. Stir in the dry yeast, then pour in the melted butter, milk, and eggs. Bring together to form a dough.

3 Turn the dough out onto a lightly floured counter and knead for about 5 minutes, until smooth. Alternatively, use an electric mixer with a dough hook.

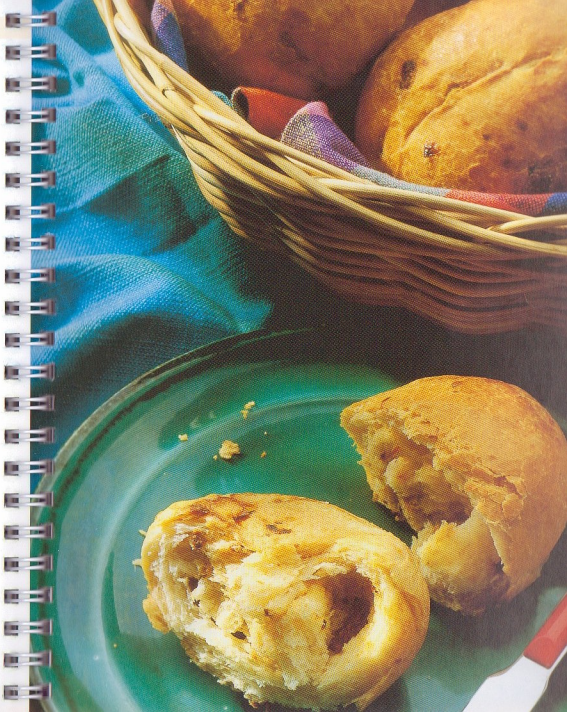
4 Place the dough in a greased bowl, cover, and let rise in a warm place for 1–1½ hours, or until the dough has doubled in size.

5 Punch down the dough for 2–3 minutes. Knead the sun-dried tomatoes into the dough, sprinkling the counter with extra flour, because the tomatoes are quite oily.

6 Divide the dough into 8 even-size balls and place them on the prepared cookie sheet. Cover and let rise for about 30 minutes, or until the rolls have doubled in size.

7 Brush the rolls with milk and bake in a preheated oven, 450°F/230°C, for 10–15 minutes, or until they are golden brown.

8 Transfer the tomato rolls to a wire rack and let cool slightly before serving.



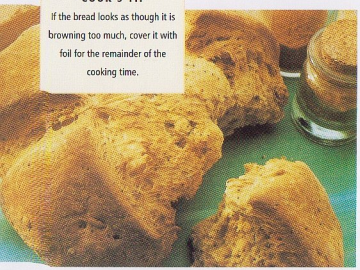
spicy bread

makes one loaf

- 2 tbsp butter, diced, plus extra for greasing
- generous 1½ cups self-rising flour
- ¾ cup all-purpose flour, plus extra for dusting
- 1 tsp baking powder
- ¼ tsp salt
- ¼ tsp cayenne pepper
- 2 tsp curry powder
- 2 tsp poppy seeds
- ⅓ cup milk
- 1 egg, beaten lightly

COOK'S TIP

If the bread looks as though it is browning too much, cover it with foil for the remainder of the cooking time.



1 Lightly grease a cookie sheet with a little butter.

2 Strain the self-rising flour and the all-purpose flour into a mixing bowl with the baking powder, salt, cayenne, curry powder, and poppy seeds.

3 Rub in the butter with your fingertips until the mixture resembles bread crumbs.

4 Add the milk and beaten egg and bring together with your fingers to form a soft dough.

5 Turn the dough out onto a lightly floured counter, then knead lightly for a few minutes.

6 Shape the dough into a circle about 2 inches/5 cm deep and mark a cross shape on the top with a sharp knife.

7 Bake in a preheated oven, 375°F/190°C, for 45 minutes.

8 Remove the bread from the oven, transfer to a wire rack, and let cool. Serve the bread cut into chunks or slices.

mini focaccia

serves four

- 2 tbsp olive oil, plus extra for brushing
- 2½ cups strong white bread flour, plus extra for dusting
- ½ tsp salt
- 1 envelope active dry yeast
- 1 cup lukewarm water
- 1 cup pitted green or black olives, cut in half

TOPPING

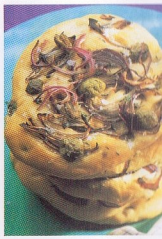
- 2 red onions, sliced
- 2 tbsp olive oil
- 1 tsp sea salt
- 1 tbsp fresh thyme leaves

1 Lightly brush several cookie sheets with olive oil. Strain the flour and salt into a large bowl, then stir in the yeast. Pour in the olive oil and water and bring together with your fingers to form a dough.

2 Turn the dough out onto a lightly floured counter and knead for about 5 minutes. Alternatively, use an electric mixer with a dough hook and knead for 7–8 minutes.

3 Place the dough in a greased bowl, cover, and let stand in a warm place for about 1–1½ hours, or until it has doubled in size.

4 Punch down the dough for 1–2 minutes. Knead half of the olives into the dough. Divide the dough into fourths and then shape the fourths into circles. Place them on the cookie sheets and push your fingers into them to achieve a dimpled effect.



5 To make the topping, sprinkle the red onions and remaining olives over the dough circles. Drizzle the olive oil over the top of the onions and olives, then sprinkle with the sea salt and thyme leaves. Cover and let rise for 30 minutes.

6 Bake in a preheated oven, 375°F/190°C, for 20–25 minutes, or until the focaccia are golden.

7 Transfer to a wire rack and let cool before serving.

VARIATION

Use this quantity of dough to make 1 large focaccia, if you like.

soda bread

makes one loaf

1 tbsp butter, for greasing
generous 2 cups all-purpose flour, plus extra for dusting
generous 2 cups whole-wheat flour
2 tsp baking powder
1 tsp baking soda
2 tbsp superfine sugar
1 tsp salt
1 egg, beaten lightly
generous 1¼ cups plain yogurt

VARIATION

For a fruity version of this soda bread, add ¾ cup of raisins to the dry ingredients in step 2.

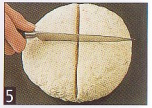
1 Grease a cookie sheet with the butter and dust lightly with flour.

2 Strain both types of flour, the baking powder, baking soda, sugar, and salt into a large bowl, and add any bran remaining in the strainer.

3 In a pitcher, beat together the egg and yogurt and pour the mixture into the dry ingredients. Mix well, bringing together to form a soft and sticky dough.

4 Knead the dough for a few minutes on a lightly floured counter until smooth, then shape it into a large round about 2 inches/5 cm deep.

5 Transfer the dough to the prepared cookie sheet. Mark a cross shape on top with a sharp knife.



6 Bake in a preheated oven, 375°F/190°C, for 40 minutes, or until the bread is golden brown.

7 Transfer the loaf to a wire rack and let cool completely. Cut into slices to serve.

garlic bread rolls

makes eight

1 tbsp butter, for greasing
12 garlic cloves
1½ cups milk, plus extra for brushing
3½ cups strong white bread flour, plus extra for dusting
1 tsp salt
1 envelope active dry yeast
1 tbsp dried mixed herbs
2 tbsp sunflower oil
1 egg, beaten lightly
rock salt, for sprinkling

1 Lightly grease a cookie sheet with the butter.

2 Peel the garlic cloves and place them in a pan with the milk. Bring to a boil over low heat and simmer gently for 15 minutes. Let cool slightly, then place in a blender or food processor, and process into a paste.

3 Strain the flour and salt into a large mixing bowl and stir in the dry yeast and mixed herbs.

4 Add the garlic-flavored milk, sunflower oil, and beaten egg to the dry ingredients, mix well, and bring together with your fingers to form a dough.

5 Turn the dough out onto a lightly floured counter and knead lightly for a few minutes until smooth and soft.

6 Place the dough in a greased bowl, cover, and let rise in a warm place for about 1 hour, or until doubled in size.

7 Punch down the dough for 2 minutes. Divide into 8, shape into rolls, and place on the cookie sheet. Score the top of each roll with a knife, cover, and leave for 15 minutes.

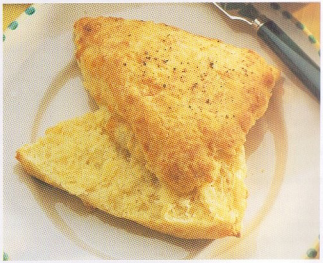
8 Brush the rolls with milk and sprinkle rock salt over the top.

9 Bake in a preheated oven, 425°F/220°C, for 15–20 minutes. Transfer the rolls to a wire rack to cool before serving.

cheese & mustard biscuits

makes eight

4 tbsp butter, diced, plus extra for greasing
generous 1½ cups self-rising flour, plus extra for dusting
1 tsp baking powder
pinch of salt
1¼ cups grated sharp cheese
1 tsp mustard powder
½ cup milk, plus extra for brushing
pepper



1 Lightly grease a cookie sheet with a little butter.

2 Strain the flour, baking powder, and salt into a mixing bowl. Rub in the butter with your fingertips until the mixture resembles bread crumbs.

3 Stir in the grated cheese, mustard powder, and enough milk to form a soft dough.

4 Knead the dough very lightly on a lightly floured counter. Flatten it out with the palm of your hand to a depth of about 1 inch/2.5 cm.

5 Cut the dough into 8 wedges with a knife. Brush the wedges with a little milk and sprinkle with pepper to taste.

6 Bake in a preheated oven, 425°F/220°C, for 10–15 minutes, until the biscuits are golden brown.

7 Transfer the biscuits to a wire rack and let cool slightly before serving.

almonds
almond slices 31
apricot and cranberry tart 56
clementine cake 18
coffee streusel cake 34
orange and almond cake 29-30
apples
apple cake with cider 21
apple shortcakes 39
dark biscuits 38
fruit loaf with apple spread 6
gingerbread 35
Italian bread pudding 58-9
sugar-topped blackberry and apple cake 36-7
apricot and cranberry tart 56

bacon and ham
cheese and ham loaf 68
onion tart 69
bananas
banana and cranberry loaf 3
banana and date loaf 4-5
biscuits *see* cookies
blackberry and apple cake 36-7
bread
cheese and ham loaf 68
garlic bread rolls 76
Italian bread pudding 58-9
mini focaccia 73
soda bread 74-5
spicy bread 72
sun-dried tomato rolls 70-1
see also tea breads

cakes
apple cake with cider 21
caraway madeira 19
carrot and ginger cake 24
clementine cake 18
coconut cake 28
coffee streusel cake 34
crunchy fruit cake 16-17
gingerbread 35
lemon syrup cake 20
orange and almond cake 29-30
orange kugelhopf cake 22-3
pear and ginger cake 32-3
rich fruit cake 26-7
strawberry roulade 25
sugar-topped blackberry and apple cake 36-7
candied fruit and peel
banana and cranberry loaf 3
caraway madeira 19
cherry biscuits 40-1
crown loaf 12-13
rock drops 50
caraway madeira 19
carrot and ginger cake 24
cheese
cheese and ham loaf 68
cheese and mustard biscuits 77
cranberry muffins 14
onion tart 69
pine nut tart 57
strawberry roulade 25
cherries
cherry biscuits 40-1
rock drops 50
chocolate bread 7
cider: apple cake with cider 21
cinnamon
apple shortcakes 39
baked pears with cinnamon 62
cinnamon and currant loaf 2
cinnamon and seed squares 46
cinnamon swirls 15
orange and almond cake 29-30
sugar-topped blackberry and apple cake 36-7
citrus fruit
banana and cranberry loaf 3
caraway madeira 19
cinnamon and currant loaf 2
citrus bread 11
citrus crescents 51
clementine cake 18
lemon jumbles 43
lemon syrup cake 20
orange and almond cake 29-30
orange kugelhopf cake 22-3
pine nut tart 57
rich fruit cake 26-7
treacle tart 66-7
clementine cake 18
coconut
coconut cake 28
coconut flapjacks 52-3
coffee streusel cake 34
cookies
almond slices 31
cheese and mustard biscuits 77
cherry biscuits 40-1
cinnamon and seed squares 46
citrus crescents 51
dark biscuits 38
gingersnaps 44-5
hazelnut squares 47
lemon jumbles 43
oat and raisin cookies 48-9
peanut butter cookies 54-5
corn syrup
coconut flapjacks 52-3
gingersnaps 44-5
plain flapjacks 52
treacle tart 66-7
cranberries
apricot and cranberry tart 56
banana and cranberry loaf 3
cranberry muffins 14
rich fruit cake 26-7
crème brûlée tarts 60-1
crown loaf 12-13

dates
banana and date loaf 4-5
date and honey loaf 8-9
rich fruit cake 26-7
dried fruit
apple cake with cider 21
carrot and ginger cake 24
cherry biscuits 40-1
cinnamon and currant loaf 2
cinnamon swirls 15
crunchy fruit cake 16-17
fruit loaf with apple spread 6
mango twist bread 10
oat and raisin cookies 48-9
rich fruit cake 26-7
rock drops 50

flapjacks 52-3
focaccia 73

garlic bread rolls 76
ginger
carrot and ginger cake 24
crown loaf 12-13
gingerbread 35
gingersnaps 44-5
mango twist bread 10
pear and ginger cake 32-3
grapes: mincemeat and grape jalousie 64-5

hazelnut squares 47
honey
banana and date loaf 4-5
date and honey loaf 8-9
mango twist bread 10

lemon jumbles 43
lemon syrup cake 20
loaves *see* bread; tea breads

mango twist bread 10
mincemeat and grape jalousie 64-5
molasses
dark biscuits 38
gingerbread 35
rich fruit cake 26-7
muffins: cranberry muffins 14

nuts
banana and cranberry loaf 3
crown loaf 12-13
hazelnut squares 47
peanut butter cookies 54-5
see also almonds; pine nuts
oats
flapjacks 52-3
fruit loaf with apple spread 6
oat and raisin cookies 48-9
onion tart 69
orange and almond cake 29-30
orange kugelhopf cake 22-3

pastries and tarts
apricot and cranberry tart 56
crème brûlée tarts 60-1
mincemeat and grape jalousie 64-5
onion tart 69
pine nut tart 57
treacle tart 66-7
pavlova 63
peanut butter cookies 54-5
pears
baked pears with cinnamon 62
pear and ginger cake 32-3
pine nuts
crunchy fruit cake 16-17
pine nut tart 57

raspberries: apple cake with cider 21
rock drops 50

seeds, edible
caraway madeira 19
cinnamon and seed squares 46
date and honey loaf 8-9
oat and raisin cookies 48-9
spicy bread 72
shortbreads, shortcakes
apple shortcakes 39
shortbread fantails 42
soda bread 74-5

strawberries
fruit loaf with apple spread 6
strawberry roulade 25

tea breads
banana and cranberry loaf 3
banana and date loaf 4-5
chocolate bread 7
cinnamon and currant loaf 2
citrus bread 11
crown loaf 12-13
date and honey loaf 8-9
fruit loaf with apple spread 6
mango twist bread 10
tomatoes: sun-dried
tomato rolls 70-1
treacle tart 66-7

This is a Parragon Publishing Book
This edition published in 2004

Parragon Publishing
Queen Street House
4 Queen Street
Bath BA1 1HE, UK

Copyright © Parragon 2004

All rights reserved. No part of this publication may be reproduced, stored in a retrieval system or transmitted, in any form or by any means, electronic, mechanical, photocopying, recording or otherwise, without the prior permission of the copyright holder.

ISBN: 1-40543-616-6

Printed in China

NOTE

Cup measurements in this book are for American cups. This book also uses imperial and metric measurements. Follow the same units of measurement throughout; do not mix imperial and metric.
All spoon measurements are level: teaspoons are assumed to be 5 ml and tablespoons are assumed to be 15 ml. Unless otherwise stated, milk is assumed to be whole milk, eggs and individual vegetables such as potatoes are medium, and pepper is freshly ground black pepper.

The times given for each recipe are an approximate guide only because the preparation times may differ according to the techniques used by different people and the cooking times may vary as a result of the type of oven used.

Recipes using raw or very lightly cooked eggs should be avoided by infants, the elderly, pregnant women, convalescents, and anyone suffering from an illness.